Isabel Hernando

List of Publications by Year
in descending order

127 papers	3,553 citations	125106 35 h-index	206121 51 g-index
129 all docs	129 docs citations	129 times ranked	3831 citing authors

#	Article	IF	Citations
1	Sensory Studies on Snacks and Dips Elaborated with Lionfish Surimi. Journal of Culinary Science and Technology, 2023, 21, 659-676.	0.6	0
2	Use of Berry Pomace to Design Functional Foods. Food Reviews International, 2023, 39, 3204-3224.	4.3	4
3	Different green extraction technologies for soluble dietary fibre extraction from orange byâ€product. International Journal of Food Science and Technology, 2023, 58, 2042-2049.	1.3	6
4	Microencapsulation of roasted coffee oil Pickering emulsions using sprayâ€•and freezeâ€drying: physical, structural and <i>inÂvitro</i> bioaccessibility studies. International Journal of Food Science and Technology, 2022, 57, 145-153.	1.3	11
5	An in vitro digestion study of tannins and antioxidant activity affected by drying â€œRojo Brillanteâ€• persimmon. LWT - Food Science and Technology, 2022, 155, 112961.	2.5	12
6	High Internal Phase Emulsions Preparation Using Citrus By-Products as Stabilizers. Foods, 2022, 11, 994.	1.9	6
7	Influence of ripening stage and deâ€astringency treatment on the production of dehydrated persimmon snacks. Journal of the Science of Food and Agriculture, 2021, 101, 603-612.	1.7	10
8	Structural and sensory studies on chocolate spreads with hydrocolloid-based oleogels as a fat alternative. LWT - Food Science and Technology, 2021, 135, 110228.	2.5	39
9	Ultrasound-assisted acid hydrolysis of cassava (Manihot esculenta) bagasse: Kinetics, acoustic field and structural effects. Ultrasonics Sonochemistry, 2021, 70, 105318.	3.8	2
10	Interactions between Blackcurrant Polyphenols and Food Macronutrients in Model Systems: In Vitro Digestion Studies. Foods, 2021, 10, 847.	1.9	24
11	Carotenoids in dehydrated persimmon: Antioxidant activity, structure, and photoluminescence. LWT - Food Science and Technology, 2021, 142, 111007.	2.5	11
12	Use of Oleogels to Replace Margarine in Steamed and Baked Buns. Foods, 2021, 10, 1781.	1.9	8
13	Crossâ€national differences in consumer responses to savoury crackers containing blackcurrant pomace. International Journal of Food Science and Technology, 2021, 56, 5007-5016.	1.3	7
14	Recent trends in oil structuring using hydrocolloids. Food Hydrocolloids, 2021, 118, 106612.	5.6	62
15	Providing Stability to High Internal Phase Emulsion Gels Using Brewery Industry By-Products as Stabilizers. Gels, 2021, 7, 245.	2.1	1
16	In Vitro and In Vivo Digestion of Persimmon and Derived Products: A Review. Foods, 2021, 10, 3083.	1.9	9
17	Digestibility and Bioaccessibility of Pickering Emulsions of Roasted Coffee Oil Stabilized by Chitosan and Chitosan-Sodium Tripolyphosphate Nanoparticles. Food Biophysics, 2020, 15, 196-205.	1.4	12
18	Structure and stability of edible oleogels prepared with different unsaturated oils and hydrocolloids. International Journal of Food Science and Technology, 2020, 55, 1458-1467.	1.3	42

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19	Cream replacement by hydrocolloid-stabilized emulsions to reduce fat digestion in panna cottas. LWT - Food Science and Technology, 2020, 119, 108896.	2.5	8
20	Chitosan and crosslinked chitosan nanoparticles: Synthesis, characterization and their role as Pickering emulsifiers. Carbohydrate Polymers, 2020, 250, 116878.	5.1	57
21	Designing Hydrocolloid-Based Oleogels With High Physical, Chemical, and Structural Stability. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	11
22	Agave Syrup as an Alternative to Sucrose in Muffins: Impacts on Rheological, Microstructural, Physical, and Sensorial Properties. Foods, 2020, 9, 895.	1.9	14
23	Water sorption and glass transition in freeze-dried persimmon slices. Effect on physical properties and bioactive compounds. LWT - Food Science and Technology, 2020, 130, 109633.	2.5	20
24	Pork meat prepared by different cooking methods. A microstructural, sensorial and physicochemical approach. Meat Science, 2020, 163, 108089.	2.7	36
25	Physicochemical changes and chilling injury disorders in â€˜Tangoâ€™ mandarins stored at low temperatures. Journal of the Science of Food and Agriculture, 2020, 100, 2750-2760.	1.7	5
26	Optimizing High Pressure Processing Parameters to Produce Milkshakes Using Chokeberry Pomace. Foods, 2020, 9, 405.	1.9	4
27	Changing chemical leavening to improve the structural, textural and sensory properties of functional cakes with blackcurrant pomace. LWT - Food Science and Technology, 2020, 127, 109378.	2.5	13
28	Phenolic compounds, microstructure and viscosity of onion and apple products subjected to in vitro gastrointestinal digestion. Innovative Food Science and Emerging Technologies, 2019, 51, 114-125.	2.7	20
29	Extruded flour as techno-functional ingredient in muffins with berry pomace. LWT - Food Science and Technology, 2019, 113, 108300.	2.5	19
30	Structural changes of filling creams after in vitro digestion. Application of hydrocolloid based emulsions as fat source. LWT - Food Science and Technology, 2019, 112, 108223.	2.5	8
31	How do Different Types of Emulsifiers/Stabilizers Affect the In Vitro Intestinal Digestion of O/W Emulsions?. Food Biophysics, 2019, 14, 313-325.	1.4	17
32	Composition and physicochemical properties of dried berry pomace. Journal of the Science of Food and Agriculture, 2019, 99, 1284-1293.	1.7	71
33	Using different fibers to replace fat in sponge cakes: InÂvitro starch digestion and physico-structural studies. Food Science and Technology International, 2018, 24, 533-543.	1.1	9
34	Use of berry pomace to replace flour, fat or sugar in cakes. International Journal of Food Science and Technology, 2018, 53, 1579-1587.	1.3	38
35	Fiber from fruit pomace: A review of applications in cereal-based products. Food Reviews International, 2018, 34, 162-181.	4.3	77
36	Changes in bioactive compounds and microstructure in persimmon (<i>Diospyros kaki</i>L.) treated by high hydrostatic pressures during cold storage. Journal of Food Processing and Preservation, 2018, 42, e13738.	0.9	6

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37	Understanding the effect of emulsifiers on bread aeration during breadmaking. Journal of the Science of Food and Agriculture, 2018, 98, 5494-5502.	1.7	15
38	Relationship between cellulose chemical substitution, structure and fat digestion in o/w emulsions. Food Hydrocolloids, 2017, 69, 76-85.	5.6	33
39	Oil-in-water emulsions stabilised by cellulose ethers: stability, structure and in vitro digestion. Food and Function, 2017, 8, 1547-1557.	2.1	46
40	Structural changes in biscuits made with cellulose emulsions as fat replacers. Food Science and Technology International, 2017, 23, 480-489.	1.1	14
41	New hydrocolloidâ€based emulsions for replacing fat in panna cottas: a structural and sensory study. Journal of the Science of Food and Agriculture, 2017, 97, 4961-4968.	1.7	9
42	Designing added-protein yogurts: Relationship between inÂvitro digestion behavior and structure. Food Hydrocolloids, 2017, 72, 27-34.	5.6	21
43	Importance of consumer perceptions in fiber-enriched food products. A case study with sponge cakes. Food and Function, 2017, 8, 574-583.	2.1	16
44	Designing dairy desserts for weight management: Structure, physical properties and in vitro gastric digestion. Food Chemistry, 2017, 220, 137-144.	4.2	18
45	Designing a Clean Label Sponge Cake with Reduced Fat Content. Journal of Food Science, 2016, 81, C2352-C2359.	1.5	21
46	Microstructural changes while persimmon fruits mature and ripen. Comparison between astringent and non-astringent cultivars. Postharvest Biology and Technology, 2016, 120, 52-60.	2.9	41
47	High hydrostatic pressure as a method to preserve fresh-cut Hachiya persimmons: A structural approach. Food Science and Technology International, 2016, 22, 688-698.	1.1	7
48	Adding neutral or anionic hydrocolloids to dairy proteins under inÂvitro gastric digestion conditions. Food Hydrocolloids, 2016, 57, 169-177.	5.6	54
49	Changes of the water-holding capacity and microstructure of panga and tilapia surimi gels using different stabilizers and processing methods. Food Science and Technology International, 2016, 22, 68-78.	1.1	18
50	Effect of Gums in Microstructure and Rheological Behaviour of Thickened Food Matrices. Special Publication - Royal Society of Chemistry, 2016, , 291-294.	0.0	0
51	Adding Value to Fruit Processing Waste: Innovative Ways to Incorporate Fibers from Berry Pomace in Baked and Extruded Cereal-based Foodsâ€"A SUSFOOD Project. Foods, 2015, 4, 690-697.	1.9	58
52	Persimmon milkshakes with enhanced functionality: Understanding consumers' perception of the concept and sensory experience of a functional food. LWT - Food Science and Technology, 2015, 62, 384-392.	2.5	33
53	InÂvitro measurements of intragastric rheological properties and their relationships with the potential satiating capacity of cheese pies with konjac glucomannan. Food Hydrocolloids, 2015, 51, 16-22.	5.6	29
54	How is an ideal satiating yogurt described? A case study with added-protein yogurts. Food Research International, 2015, 78, 141-147.	2.9	24

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55	Use of image analysis to evaluate the effect of high hydrostatic pressure and pasteurization as preservation treatments on the microstructure of red sweet pepper. Innovative Food Science and Emerging Technologies, 2015, 27, 69-78.	2.7	31
56	Yogurts with an increased protein content and physically modified starch: rheological, structural, oral digestion and sensory properties related to enhanced satiating capacity. Food Research International, 2015, 70, 64-73.	2.9	58
57	New formulations of functional white sauces enriched with red sweet pepper: a rheological, microstructural and sensory study. European Food Research and Technology, 2015, 240, 1187-1202.	1.6	21
58	Commercial thickeners used by patients with dysphagia: Rheological and structural behaviour in different food matrices. Food Hydrocolloids, 2015, 51, 318-326.	5.6	68
59	Mechanical, microstructure and permeability properties of a model bread crust: Effect of different food additives. Journal of Food Engineering, 2015, 163, 25-31.	2.7	10
60	Tissue microstructure, physicochemical properties, and bioactive compound locations in different sweet pepper types. Food Science and Technology International, 2015, 21, 3-13.	1.1	8
61	Short-term high CO2 treatment alleviates chilling injury of persimmon cv. Fuyu by preserving the parenchyma structure. Food Control, 2015, 51, 163-170.	2.8	22
62	Optimizing Mixing during the Sponge Cake Manufacturing Process. Cereal Foods World, 2014, 59, 287-292.	0.7	16
63	Replacing Fat and Sugar with Inulin in Cakes: Bubble Size Distribution, Physical and Sensory Properties. Food and Bioprocess Technology, 2014, 7, 964-974.	2.6	80
64	Influence of Amyloglucosidase in Bread Crust Properties. Food and Bioprocess Technology, 2014, 7, 1037-1046.	2.6	8
65	Functionality of lipase and emulsifiers in low-fat cakes with inulin. LWT - Food Science and Technology, 2014, 58, 173-182.	2.5	44
66	High hydrostatic pressure treatment provides persimmon good characteristics to formulate milk-based beverages with enhanced functionality. Food and Function, 2014, 5, 1250-1260.	2.1	13
67	High hydrostatic pressure treatment as an alternative to pasteurization to maintain bioactive compound content and texture in red sweet pepper. Innovative Food Science and Emerging Technologies, 2014, 26, 76-85.	2.7	40
68	Impact of High Hydrostatic Pressure and Pasteurization on the Structure and the Extractability of Bioactive Compounds of Persimmon â€œRojo Brillanteâ€. Journal of Food Science, 2014, 79, C32-8.	1.5	41
69	Understanding the relevance of in-mouth food processing. A review of inÂvitro techniques. Trends in Food Science and Technology, 2014, 35, 18-31.	7.8	54
70	Effect of CO2 deastringency treatment on flesh disorders induced by mechanical damage in persimmon. Biochemical and microstructural studies. Food Chemistry, 2014, 145, 454-463.	4.2	26
71	Mechanical properties and microstructure of frozen carrots during storage as affected by blanching in water and sugar solutions. Food Chemistry, 2014, 144, 65-73.	4.2	31
72	Hydrocolloids for enhancing satiety: Relating oral digestion to rheology, structure and sensory perception. Food Hydrocolloids, 2014, 41, 343-353.	5.6	60

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73	Texture of Bread Crust: Puncturing Settings Effect and Its Relationship to Microstructure. Journal of Texture Studies, 2013, 44, 85-94.	1.1	21
74	High pressure homogenization vs heat treatment: Safety and functional properties of liquid whole egg. Food Microbiology, 2013, 36, 63-69.	2.1	26
75	Effect of Fat Replacement by Inulin on Textural and Structural Properties of Short Dough Biscuits. Food and Bioprocess Technology, 2013, 6, 2739-2750.	2.6	77
76	Changes in tannin solubility and microstructure of high hydrostatic pressureâ€"treated persimmon cubes during storage at 4ÂÂ°C. European Food Research and Technology, 2013, 237, 9-17.	1.6	15
77	Changes in the structure and antioxidant properties of onions by high pressure treatment. Food and Function, 2013, 4, 586.	2.1	49
78	Effect of Different Corn Starches on Microstructural, Physical and Sensory Properties of Glutenâ€Free White Sauces Formulated with Soy Protein and Inulin. Journal of Food Process Engineering, 2013, 36, 535-543.	1.5	7
79	INVOLVEMENT OF ANTIOXIDANT ACTIVITY IN FLESH BROWNING OF ASTRINGENT PERSIMMON. Acta Horticulturae, 2012, , 713-718.	0.1	5
80	Effect of Different Cornstarch Types in New Formulations of Glutenâ€•and Lactoseâ€Free White Sauces with High Protein Content. Journal of Food Quality, 2012, 35, 341-352.	1.4	6
81	Moisture loss kinetics and microstructural changes in eggplant (Solanum melongena L.) during conventional and ultrasonically assisted convective drying. Food and Bioproducts Processing, 2012, 90, 624-632.	1.8	91
82	Impact of high hydrostatic pressures on the structure, diffusion of soluble compounds and textural properties of persimmon â€˜Rojo Brillanteâ€™. Food Research International, 2012, 47, 218-222.	2.9	26
83	Optimization of a Sponge Cake Formulation with Inulin as Fat Replacer: Structure, Physicochemical, and Sensory Properties. Journal of Food Science, 2012, 77, C189-97.	1.5	83
84	Microstructural, Physical, and Sensory Impact of Starch, Inulin, and Soy Protein in Lowâ€Fat Gluten and Lactose Free White Sauces. Journal of Food Science, 2012, 77, C859-65.	1.5	16
85	Influence of high pressure homogenization (HPH) on the structural stability of an egg/dairy emulsion. Journal of Food Engineering, 2012, 109, 652-658.	2.7	23
86	Effect of Vacuum Impregnation Treatments to Improve Quality and Texture of Zucchini (Cucurbita) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.6	36
87	TEXTURE PERCEIVED ON INULINâ€ENRICHED LOWâ€FAT SEMISOLID DAIRY DESSERTS. RHEOLOGICAL AND STRUCTURAL BASIS. Journal of Texture Studies, 2011, 42, 174-184.	1.1	30
88	Effect of Blanching in Water and Sugar Solutions on Texture and Microstructure of Sliced Carrots. Journal of Food Science, 2011, 76, E23-30.	1.5	37
89	Physical and Structural Changes in Liquid Whole Egg Treated with Highâ€Intensity Pulsed Electric Fields. Journal of Food Science, 2011, 76, C257-64.	1.5	36
90	Microwave Heating Effect on Rheology and Microstructure of White Sauces. Journal of Food Science, 2011, 76, E544-52.	1.5	8

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91	Changes in the microstructure and location of some bioactive compounds in persimmons treated by high hydrostatic pressure. Postharvest Biology and Technology, 2011, 61, 137-144.	2.9	51
92	Comparing microwave- and water bath-thawed starch-based sauces: Infrared thermography, rheology and microstructure. Food Hydrocolloids, 2011, 25, 1554-1562.	5.6	24
93	Structural stability of white sauces prepared with different types of fats and thawed in a microwave oven. Journal of Food Engineering, 2011, 104, 557-564.	2.7	11
94	Manzana fresca cortada tratada con aditivos naturales: calidad y aspectos estructurales Fresh-cut apple treated with natural additives: quality and structural aspects. CYTA - Journal of Food, 2011, 9, 17-24.	0.9	0
95	Effect of cooking time and ingredients on the performance of different starches in white sauces. European Food Research and Technology, 2010, 231, 395-405.	1.6	9
96	Recent approaches using chemical treatments to preserve quality of fresh-cut fruit: A review. Postharvest Biology and Technology, 2010, 57, 139-148.	2.9	317
97	Dielectrical, microstructural and flow properties of sauce model systems based on starch, gums and salt. Journal of Food Engineering, 2010, 98, 34-43.	2.7	19
98	Effects of Chemical Dehulling of Sesame on Color and Microstructure. Food Science and Technology International, 2009, 15, 229-234.	1.1	8
99	Use of calcium lactate to improve structure of â€œFlor de Inviernoâ€•fresh-cut pears. Postharvest Biology and Technology, 2009, 53, 145-151.	2.9	27
100	Adhesion in fried battered nuggets: Performance of different hydrocolloids as predusts using three cooking procedures. Food Hydrocolloids, 2009, 23, 1443-1448.	5.6	42
101	Improving the Quality of Freshâ€Cut Apples, Pears, and Melons Using Natural Additives. Journal of Food Science, 2009, 74, S90-6.	1.5	10
102	Microstructural Study of Chilling Injury Alleviation by 1-Methylcyclopropene in Persimmon. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 742-745.	0.5	13
103	Rehydration of Freezeâ€Dried and Convective Dried <i>Boletus edulis</i> Mushrooms: Effect on Some Quality Parameters. Journal of Food Science, 2008, 73, E356-62.	1.5	33
104	Reduced effectiveness of the treatment for removing astringency in persimmon fruit when stored at 15Â°C: Physiological and microstructural study. Postharvest Biology and Technology, 2008, 49, 340-347.	2.9	36
105	Microstructural changes in Teruel dry-cured ham during processing. Meat Science, 2007, 76, 574-582.	2.7	36
106	Effect of calcium propionate on the microstructure and pectin methy- lesterase activity in the parenchyma of fresh-cut Fuji apples. Journal of the Science of Food and Agriculture, 2007, 87, 511-519.	1.7	41
107	Rebuilding gluten network of damaged wheat by means of glucose oxidase treatment. Journal of the Science of Food and Agriculture, 2007, 87, 1301-1307.	1.7	18
108	Chemical and structural changes in lipids during the ripening of Teruel dry-cured ham. Food Chemistry, 2007, 102, 494-503.	4.2	36

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109	Eating quality of â€˜Flor de Inviernoâ€™ pears: chemical and structural aspects. International Journal of Food Science and Technology, 2007, 42, 1052-1058.	1.3	11
110	The structure of starch granules in fried battered products. Food Hydrocolloids, 2007, 21, 1407-1412.	5.6	19
111	Impact of active soil carbonate and burn size on the capacity of the rockrose Cistus laurifolius to produce Tuber melanosporum carpophores in truffle culture. Mycological Research, 2007, 111, 734-739.	2.5	13
112	Protein breakdown during the preparation of frozen batter-coated squid rings. European Food Research and Technology, 2007, 225, 807-813.	1.6	6
113	Changes in proteins during Teruel dry-cured ham processing. Meat Science, 2006, 74, 586-593.	2.7	60
114	Cell Wall Stability of Fresh-Cut Fuji Apples Treated with Calcium Lactate. Journal of Food Science, 2006, 71, S615-S620.	1.5	50
115	Rheology and microstructure of custard model systems with cross-linked waxy maize starch. Flavour and Fragrance Journal, 2006, 21, 30-36.	1.2	18
116	Microstructural study of frozen batter-coated squid rings prepared by an innovative process without a pre-frying step. Food Hydrocolloids, 2005, 19, 297-302.	5.6	27
117	Polyphenoloxidase (PPO) activity and osmotic dehydration in Granny Smith apple. Journal of the Science of Food and Agriculture, 2005, 85, 1017-1020.	1.7	19
118	Effects of low temperature blanching on texture, microstructure and rehydration capacity of carrots. Journal of the Science of Food and Agriculture, 2005, 85, 2071-2076.	1.7	22
119	The effect of calcium and cellular permeabilization on the structure of the parenchyma of osmotic dehydratedâ€˜Granny Smithâ€™ apple. Journal of the Science of Food and Agriculture, 2004, 84, 1765-1770.	1.7	37
120	Microstructural changes in rabbit meat wrapped with Pteridium aquilinum fern during postmortem storage. Meat Science, 2004, 66, 823-829.	2.7	11
121	Effect of batter formulation on lipid uptake during frying and lipid fraction of frozen battered squid. European Food Research and Technology, 2003, 216, 297-302.	1.6	18
122	Impact of mass transport on microstructure of Granny Smith apple parenchyma during osmotic dehydration. Journal of the Science of Food and Agriculture, 2003, 83, 425-429.	1.7	10
123	Effect of minimal processing on the textural and structural properties of fresh-cut pears. Journal of the Science of Food and Agriculture, 2002, 82, 1682-1688.	1.7	58
124	Effect of frying on the microstructure of frozen battered squid rings. European Food Research and Technology, 2001, 213, 448-455.	1.6	35
125	Effect of fermentation time on texture and microstructure of pickled carrots. Journal of the Science of Food and Agriculture, 2001, 81, 1553-1560.	1.7	16
126	CaracterizaciÃ³n microestructural del queso de Burgos mediante diferentes tÃ©cnicas microscÃ³picas / Microstructural characterization of Burgos cheese using different microscopy techniques. Food Science and Technology International, 2000, 6, 151-157.	1.1	6

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127	Valorization of Persimmon Fruit Through the Development of New Food Products. Frontiers in Food Science and Technology, 0, 2, .	1.2	7